



John, upon your retirement, we want you to leave
with good memories Because you're...

unforgettable in every way
and forever more, that's how you'll stay
that's why, John, it's incredible
that someone so unforgettable
will think that we are unforgettable too!

Lidia
Melora
Grace
Linda

Dawn
Ann
Barb
Kim

LOOKING BACK AT 1970

- Average cost of new house \$23,450.00
- First Earth Day celebrated
- Average Income \$9,400.00
- National Public Radio founded
- Average monthly rent \$140.00
- First running of New York Marathon
- Cost of gallon of gas 36 cents
- The Beatles disband
- Cost of Sports Illustrated 15 cents
- Richard Nixon President
- John Mattingly hired at Astoria Golf and Country Club



MEMORIES





THOSE WERE THE DAYS MY FRIEND



This job will drive you to drink!



FRIENDS ARE BORN, NOT MADE...



WHATS UP
CHICKEN BUTT?





Wh@Se iDeA
WAS ThIS?

SUPER
MODEL
BEN

Too
Cute





THE

STAFF



THE PROS





**ANGELS WE
HAVE HEARD
ON HIGH...
AND BOY**

HAVE YOU HEARD US?

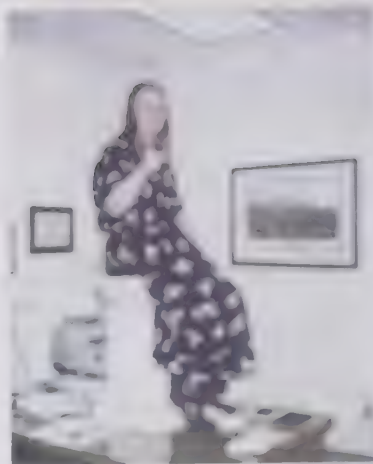


Tigers on diamonds and Red Wings on ice
Humming a tune and giving the pickle
Hosting the Coast with a smile on his face
These are a few of my favorite things

Phantom of the Opera and Jelly Bean candies
Cooking and hiking and stories of family
Being in charge of so many flings
These are a few of my favorite things

Driving to Portland with guardian angels on
the dash
Super Bowl, bridge luncheons, oh so many
bashes
Thanks for the years and the many great
memories
These are a few of my favorite things

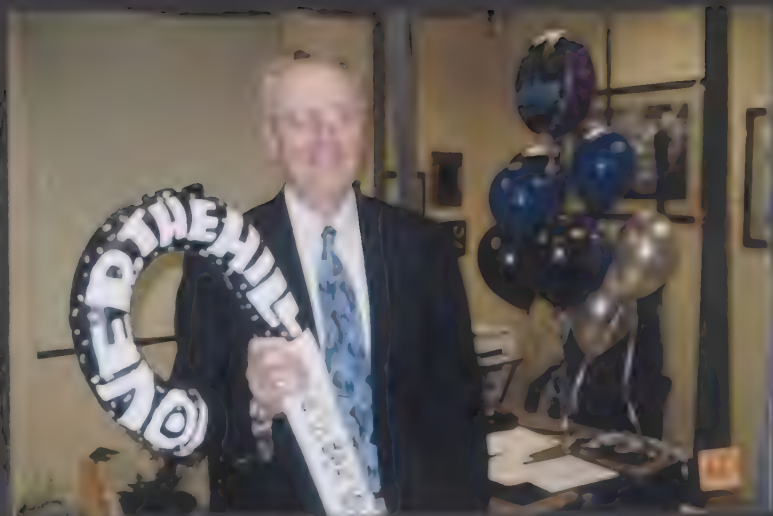
When the dog bites
When the bee stings
When I'm feeling sad
I simply remember when John managed the
country club
And then I don't feel so bad



No good thing is pleasant
without **FRIENDS**
to share it. —Seneca



THE
BIG
60



BIRTHDAY BOY



!

EXCELLENCE
IS NOT A
SKILL
IT IS AN
ATTITUDE.

—Ray K. Murty



STILL
2008





HO HO HO





Cheers!

CHRISTMAS



Peace



TRADITIONS





Always

The
Life
of
the
Party



Come on baby, light my fire!



John never burned his bridges, but
when it came to his cleaning,
that's another story...



I GAVE 'EM THE PICKLE!



THE AGE OF DISCOVERY, 1800-1850
PATTERNS OF DISCOVERY



AND FINALLY WE HAVE FOUND A PLACE FOR THESE PICTURES

Congratulations



Follow your heart
wherever it takes you
and be happy
be kind and very bright
and very kind
be a leader
wake up every morning
with the thought
that something wonderful
is about to happen.



PARTY

CONGRATS!

Way to go!

Yeah!

Who Mo?



JOHN MATTINGLY'S RETIREMENT PARTY

Please join the Board of Director's for a special evening honoring John Mattingly and to express our gratitude for 40 years of dedicated service.

Friday, October 15, 2010 5:00—8:00 PM

Your presence will insure a wonderful send off for John.

Kindly RSVP—503.861.2211

Oh, my gosh

Way Cool!

Say it isn't so

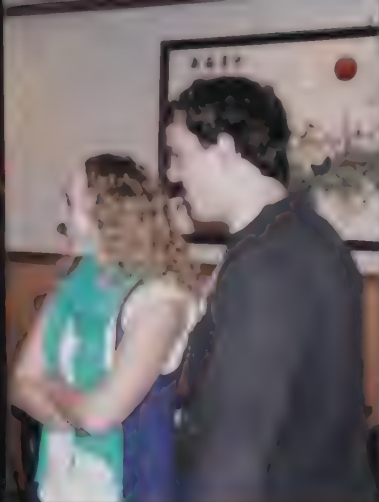
SAY WHAT?



















On September 23, 1970 you began your life sentence at Astoria Golf and Country Club. After a brief escape in the 70's you returned to serve your sentence.

You made many friends during your time served. Most have been released by now, but a few, including your cell mates Dawn, Barb, and Melora continue to serve. Also left in your cell block still serving are Lidia, Tamie, Robert, Gehrett, Nick, Lita, Charlotte, and Todd.

You went before the Board in 2010 and on October 15th you were paroled after 40 years. You have been released into the real world where you do not have to serve anyone and can do as you please. We hope that your adjustment is an easy one.

Enjoy your life on the outside. We are so glad you still come on visiting day. Those of us remaining are still hoping for parole and the chance to see you on the outside!

Message to Mr. William John Hallyday

My dear gentleman — calm, kindly, sincere
courteous — the last year or that decade
our A.C.C. manager of 40 years. (John
Edwards would be a bright man in
the years of dedication to duty — whereas
myself an ex-Canadian has to do it in
few sentences — etc.

Speaking for myself and
all the ladies who have
appreciated John's co-operation on any
project — we thank you and will
you. Your office has been a source of
information and help and your
problem in regard to you will be a
source of great help and a source of
it will be solved.

Thank you also for appointing
our volunteers for club functions —
the Christmas dinner, parties, etc.,
local designs, social events and the
Coast Tournament. You made volunteering
rewarding and fun.

Kindly, at times it must have
been a bit difficult to phone so many
— the officers, the employees and all the
volunteers, but you did it so ably and
efficiently. (Many would have said the



almost lost!)

Also your dedication to the
community which reflected favorably on
me. The involvement in your Church, the
other women at all. You truly
accomplished it all.

The ~~single~~ family men
as your children will attest to me
are truly proud of you.

So it is all good in the
expression goes!

You'll have time to breathe
and enjoy every new day! It is a huge,
interesting world out there beyond the Lake
boundaries. You go, Guy - and consider
yourself invited!

Love,

Yvette Lemma

P.S. - This philosophy (Blackburne's?)

Things never were the way they used to be
Things never will be the way it's going to be
Things are always just the way they are for
the time being.
And the time being is always in motion.

*From the
Kitchen of*

John Mattingly

Red snapper tropicale

4 eight ounce fillets of red snapper
1 cup flour
1 teaspoon salt
1/2 teaspoon black pepper, freshly ground
1/4 cup butter or margarine
2 cups orange juice
2 teaspoons grated orange peel
2 tablespoons shredded coconut
1/2 teaspoon cinnamon
2 tablespoons cornstarch
4 tablespoons cold water
2 kiwi, peeled and sliced
1 cup fresh pineapple, cubed
4 fresh strawberries, halved
1 banana, sliced

Combine flour, salt and pepper in a bowl and coat each fillet in a large buttered bowl. The butter will melt in heat. In a large heating unit, heat butter. Dip fillets into the flour until good brown. Remove fillets to each plate. While the fish is cooking, prepare the sauce. The orange juice and grated orange peel, coconut and cinnamon, and bring to a boil. Combine the cornstarch with cold water and mix thoroughly. Add mixture to orange sauce and stir until thick. Remove from heat. Arrange fillets on top of sauce. Add sliced kiwi, pineapple and strawberries. Garnish with banana slices.



John Mattingly, chef at the Astoria Golf and Country Club for 12 years, created this red snapper tropicale. He likes this recipe for its taste and because it is colorful with the sliced fruit on top. The pineapple and kiwi add a tartness which complements the oiliness of red snapper. He says this recipe is delicious when it is served with rice.





*Club Managers
of Oregon
1995*



Club Managers of Oregon
1996



CLUB MANAGERS OF OREGON
1997



Members Honor 'More Than Just a Secretary' with Lunch



Left: Richard Corbett, Executive Director, Virginia Semmes, left, and Jan Pridgen (right) representing the MC Meeting and a Member, and the food for the annual V.C. Busses' Treat Company at the table. The annual treat used to be called Secretary's Day Lunch from her position. James Semmes has substituted it yearly for a less controversial title. Any suggestions?



James Semmes (center right) is the only one invited to take off their shoes. This is a special day for the club, as it is a day when the club members can relax and enjoy the food and the company of their friends. The club members are invited to take off their shoes and enjoy the food and the company of their friends. The club members are invited to take off their shoes and enjoy the food and the company of their friends.



Members of the club are invited to take off their shoes. This is a special day for the club, as it is a day when the club members can relax and enjoy the food and the company of their friends. The club members are invited to take off their shoes and enjoy the food and the company of their friends.

Father/Son Dinner & Outing Update

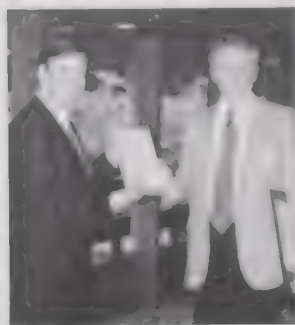
Group of 100 Club Men
at the Father/Son Dinner & Outing
at the V.C. Busses' Treat Company

Group of 100 Club Men
at the Father/Son Dinner & Outing

Thursday, November 14

Please note date change
due to August conflicts

John Elmore Heads Club Managers



Club Manager John Elmore, who is one of the officers of the club, is the president of the Club Managers' Group. He is a member of the club and has been in the club for many years. He is a member of the club and has been in the club for many years. He is a member of the club and has been in the club for many years. He is a member of the club and has been in the club for many years.



Certificate of Completion

Presented to

John E. Mattingly, CCM

by

Club Managers Association of America

and

Club Management Institute

for having successfully completed the

Leader as Coach Workshop

January 18, 1998

and for having acquired advanced knowledge in the management of private clubs.

Chairman, Club Management Institute

President, CMAA

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